

CULINARY ARTS *
ASSOCIATE OF APPLIED SCIENCE
Quarter Credit Hours Required = 96



Virginia College's Associate of Applied Science degree in Culinary Arts is designed to provide students with a diversified education in culinary arts. This American Culinary Federation-accredited program provides hands-on realistic training and follows the program guidelines prescribed by the American Culinary Federation Accrediting Commission. It is designed to provide learning experiences that offer students a solid background of practical training in various culinary disciplines directly related to the hospitality/food service industry. Students should learn fundamental, intermediate, and advanced food production skills, fundamental baking skills, garde manger, viniculture, and food service management skills. This comprehensive training provides graduates with the fundamental skills necessary to adapt to the culinary career path they choose to follow.

Upon successful completion of this program, students should be able to

- demonstrate an understanding of the hospitality/food service industry and career opportunities in the field;
- establish and maintain high standards of personal and industry sanitation and safety;
- conform to professional standards in personal appearance and demonstrate ethical behavior;
- perform math functions necessary for food service operations;
- define concepts and procedures for purchasing, receiving, storage, and inventory;
- demonstrate proper techniques in cooking and baking skills to produce high-quality products;
- apply nutrition principles to menu planning and food production for a variety of customers;
- perform dining room service functions and set and maintain service standards for various customers;
- demonstrate administrative and leadership skills related to communications and interpersonal skills;
- identify methods for controlling bar/lounge operations including beverage identification, wine and food affinity, and responsible legal beverage service;
- apply principles of menu planning and design to the development of various menus and operations;
- utilize computers and software appropriate to industry;
- describe the origin of various cuisines and their relationship to history and cultural development; and
- coordinate a successful job search.

FOUNDATION:	Quarter Credit Hours
BUS 1770 Customer Service	4
EDU 1010 Learning Framework	4
EDU 1020 Career Exploration/Planning	4
Total Minimum Required Foundation Credits	12

AREA OF CONCENTRATION:	
CUL 1000 Fundamental Culinary Arts	9
CUL 1150 Food Science: Nutrition and Cooking	4
CUL 1250 Purchasing from a Cultural Perspective	4
CUL 1350 Intermediate Culinary Arts	9
CUL 1450 Advanced Culinary Arts	9
CUL 1500 Culture and Cuisine	2
CUL 2400 Supervision in the Hospitality Industry	4
CUL 2550 Viniculture and Beverage Service	4
CUL 2560 Facilities Management and Menu Planning	4
CUL 2575 Marketing and Cost Control	4
CUL 2650 Culinary Externship I	3
CUL 2660 Culinary Externship II	3
PBC 1550 Fundamental Pastry Arts	9
Total Minimum Required Area of Concentration Credits	68

GENERAL EDUCATION:	
These courses are to be selected in consultation with the Program Director so as to effectuate a balanced educational program. Select a total (minimum) of 16 credit hours as indicated below:	
Communications	8
Mathematics	4
Social and Behavioral Sciences	4
Total Minimum Required General Education Credits	16

TOTAL MINIMUM QUARTER CREDIT HOURS REQUIRED 96

****Some courses in the Culinary Arts associate program must be taken at the Culinard campus in Birmingham. Certain other courses are offered only through Virginia College Online.***